

Garden Harvest Pizza

Makes: 50 servings

50 Servings

Ingredients	Weight	Measure
Chicken, precooked, diced	5.7 lb	4 qt 1 cup
Sweet onion, thinly sliced	3 lb	2 qt 1 cup
Butternut squash, peeled and seeded, and thinly sliced		4 qt 1 pt
Fresh rosemary, finely chopped		3 Tbsp
Olive oil		1/2 cup
Par-baked Pizza crust		9 each of 14 inch
Cornmeal		1/2 cup
Parmesan cheese, grated		1 2/3 cup
Mozzarella cheese, reduced fat, shredded	1 1/8 lb	



Directions

1. Preheat oven to 400 degrees F. Place sliced onions and squash in roasting pan. Sprinkle with Rosemary, and 1 tablespoon olive oil; toss to coat.

For Fifty: Divide the squash and onion mixture between three mixing bowls and pour the contents into three roasting pans.

2. Bake in preheated oven for 20 minutes, or until onions are lightly brown and squash is tender, set aside.
 3. Sprinkle baking sheets with cornmeal and then place the par-baked pizza crust on the sheet. Distribute squash mixture and chicken over the crust and sprinkle with parmesan cheese and mozzarella cheeses, Bake for 10-15 minutes or until the internal temperature is 160 degrees, the crust should be light brown and the cheese melted. Cut pizza into twelve slices, Two slices count as one serving.
- For Fifty: Distribute 3 cups of squash mixture and 10 ounces of chicken over each pizza crust and sprinkle with 3 tablespoons parmesan and 2 ounce